



BRUNCH

STARTERS

Assorted Pastries
cinnamon roll, scone or tart 6 for 1/ 15 for 3

Give Thanks Bakery Pastries
fruit danich, chocolate or buttter croissant 8

French Onion Soup
gruyere crouton 9

Yogurt & Granola
vanilla & honey yogurt,
macerated berries, bee pollen granola 12

Caesar Salad
gem lettuce, pistachio crumble, classic dressing 16.

Daxton House Salad
quinoa, living greens salad, shaved carrot, fennel, raisin,
pickled red onion, preserved lemon-balsamic vinaigrette 16

Burrata di Buffala
tomato tartar, chia seed-tomato coulee, balsamic caviar,
sourdough, basil oil 22

SIDES

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|------------------------|--------------------|
| Avocado 6 | Smoked Salmon 10 |
| Seeded Sourdough 6 | Fruit & Berries 12 |
| Chicken Sausage 8 | Truffle Fries 12 |
| Breakfast Potato 8 | Bacon 8 |
| House English Muffin 6 | Petite Greens 7 |

MAINS

2 Eggs Breakfast
choice of bacon or chicken sausage, crispy potatoes, seeded
sourdough 18

Omelette
three eggs, petite salad your choice of three ingredients
wild mushrooms, peppers, jalapeno, tomato, onion, spinach,
chicken sausage, bacon, cheddar, gruyere, feta 16
additional ingredients 2 each

Vegetable Benedict
heirloom tomato, asparagus, english muffin, avocado
hollandaise 16 ***add:** crab cake, smoke salmon or lobster 10

Breakfast Burrrito
red onion, peppers, potato, egg, chicken sausage, bacon,
gruyere, cheddar, salsa, green salad 22

Creme Brulee French Toast
brioche, caramelized vanilla custard, berry compote 18

Buttermilk Pancake
macerated michigan blueberries, vanilla mousse 16

Avocado Toast
red bell radish, red onion, pistachio crumble, cherry tomato,
pimento oil, petite greens choice of egg 18

Steak & Eggs Frites
NY strip, herb fries, choice of egg, salsa verde 38

Maryland Crab Cake
aji pepper aili, trout roe, sauce lvoire 22

Loch Duart Salmon
gigante bean, cucumber, mustard cream 29

Cauliflower Linguine
roasted cauliflower, tomato, maitake mushrooms, vegan
pesto, chili crunch 20

SANDWICHES

Big Dax
½ lbs. ground prime brisket, chuck, ribeye & shortrib.
caramelized aneheim peppers, schulers bar cheese,
pepperjack, tomato jam, waygy bun, herb fries 22

Chicken Salad Croissant
waldorf chicken salad, frisee, give thanks bakery butter
croissant, herb fries 19

Spicy Chicken Sandwich
nashville hot honey, pickles, creamy slaw, ranch chips
21

Lobster Roll
split tip bun, kewpie mayonaise, old bay chips 28

Short Rib French Dip
burnt onion jam, smoked gouda, kimchee slaw, hoagie
22

FRESH PRESSED JUICES

Golden Glow
cantalope, carrot, apple, ginger, turmeric 10

Green Giant
pineapple, cucumber, kale, mint, ginger 10

Ruby Rush
ruby red beets, apple, orange, baby spinach 10

*Ask your server about menu items that are cooked to order or served
raw. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illnesses.*

SPARKLING WINE

House Prosecco 16/62
italy

Veuve Clicquot 27/105
champagne, France

WHITE WINE

The Better Half Sauvignon Blanc
marlborough, new zealand 20/78

Daxton Chardonnay
monterey county, california 20/78

Rombauer Chardonnay
napa valley, california 30/110

Domaine Girault Sancerre
loire, france 23/90

Sassi Pinot Grigio
veneto, italy 20/78

RED WINE

Daxton Pinot Noir
napa valley, california 20/78

Fleur Pinot Noir
carneros, california 25/98

Caymus Cabernet Sauvignon
napa valley, california 40/125

Chappellet Mountain Cuvee Blend
sonoma county, california 24/94

Navigator Cabernet Sauvignon
napa valley, california 20/78

ROSÉ

Domaine de Fontsaite Gris de Gris
languedoc-roussillon, france 16/62

Simmonet-Febre Cremant
burgundy, france 20/78

Lago
portugal 12/46

DRINK MENU

BEVERAGES CRAFTED BY
GEODE
BAR + LOUNGE

DRAUGHT BEER

Modelo Especial 8
pilsner style lager 4.4%

Seasonal Ale - Griffin Claw 8
Seasonal Ale 5%

Norm's IPA - Griffin Claw 8
IPA 7.2%

Madam - Griffin Claw 8
lager 5%

Alaskan Amber 8
amber ale 5%

Guinness 8
stout 4.2%

MOCKTAILS

PG-13 12
passion fruit, vanilla, lemon, seltzer

Cranberry Crush 12
cranberry, blood-orange, grapefruit, cinnamon, seltzer

Prickly Pearadise 12
prickly pear, orgeat, citrus, basil, seltzer

COCKTAILS

Madam
espolon blanco tequila, aperol, agave, pineapple, lime, firewater bitters 20

Birmingham Bubble
beefeater gin, st. germaine, butterfly pea 20

Subourbon
heaven's door bourbon, allspice, hibiscus syrup, orange bitters 23

Orange ‘Spressy-tini
thatcher's vodka, cráz orángcello, espresso, creme de cacao, borghetti, orange bitters 22

Cucumber Blossom
valentine white blossom vodka, lemoncello, lime juice 23

Geode Glow
bourbon, spiced pear liquor, amaretto, blood orange puree, lemon, bitters 22

Pretty In Pink
valentine berry blossom vodka, pineapple juice, cranberry 24

Grapefruit Fizz
valentine white blossom vodka, lemoncello, lime juice, simple syrup 23

Smoked Old Fashion
elijah craig, ornage bitters, simple syrup 24